

# Hazard Analysis And Critical Control Point Coordinator (haccp Coordinator) Interview Questions

1. Share an experience when you applied new technology or information in your job. How did it help your company?

2. Share an experience in which you conducted standardized tests on foods, beverages, additives, and/or preservatives to ensure compliance with standards and regulations.

3. Share an experience in which you successfully shared a difficult piece of information. (Make sure that the candidate has open lines of communication.)

4. Would you consider analyzing data or information a strength? How so?

5. In your experience, what is the key to ensuring your company was compliant with all laws, regulations and standards that were applicable to your area of responsibility?

6. Share an effective approach to working with a large amount of information/data. How has your approach affected your company?

7. Tell me about the last time you monitored or reviewed information and detected a problem. How did you respond?

8. Share an example of a time you had to gather information from multiple sources. How did you determine which information was relevant?

9. Provide an example when your ethics were tested.

10. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the candidate is dependable.)

11. Share an experience in which your attention to detail and thoroughness had an impact on your last company.

12. Share an experience in which you successfully identified cell structures and/or located bacteria or extraneous material while examining chemical or biological samples.

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13. Share an experience in which you effectively computed moisture, salt content, percentages of ingredients, formulas, or other product factors.
14. Provide an experience in which you effectively assisted a food scientist or technologist in research and development, production technology, or quality control.
15. How do you balance cooperation with others and independent thinking? Share an example. (Try to determine if the candidate has a cooperative attitude or is otherwise good-natured.)
16. What is the state of your records of test results? What is one thing you would like to improve?
17. Describe an experience in which you successfully mixed or cultivated ingredients to make reagents or to manufacture food or beverage products.
18. Share an effective method you have used to analyze test results.
19. Please share an experience in which you presented to a group. What was the situation and how did it go?
20. Provide a time when you worked in a rapidly evolving workplace. How did you deal with the change? (Make sure the candidate is flexible.)
21. Share an effective method you have used to ensure that containers meet hardness, strength, and dimension specifications.
22. Tell me about a recent experience you've had working with your hands.
23. Tell me how you organize, plan, and prioritize your work.
24. Provide a time when you dealt calmly and effectively with a high-stress situation.
25. Provide an experience in which you successfully prepared and incubated slides with cell cultures.
26. Provide an effective method you have used to ensure that foods' flavors meet specifications.

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27. Tell me about an experience in which you analyzed information and evaluated results to choose the best solution to a problem.
28. Name a time when you identified strengths and weaknesses of alternative solutions to problems. What was the impact?
29. How would you rate your writing skills? (Ask for an example that demonstrates great writing skills.)
30. Provide an example of a time when you were able to demonstrate excellent listening skills. What was the situation and outcome?